

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	31 Marcl	n 2021	
	DAY	Month	YEAR
Requested by:	Kevin Varga	as, Constituent Liaison	
1 7	NAME	Positio	N
Transmitted by:			
,	ICE Denver F	Field Office Executive Review Unit	
	NAME	Positio	N
Were electronic files sent?			
YES ☑	$No \square$		
How many people are curre	ntly being col	norted/quarantined due to sickne	ess?
Number of people currently	cohorted/qua	rantined due to sickness:	0
FORMAL COUNTS: 2.8	V. A.		
How many people were more	st recently for	rmally counted in this facility?	
Number of people m	ost recently fo	ormally counted in the facility:	228
How many people formally	counted in th	is facility describe themselves a	s the following gender?
Female: 14			
Male: 214			
Nonbinary:)		
Prefer not to say:	0		

How many people formally counted in this f	acility describe themselves as transgender?
Number of people that describe them	selves as transgender: 3
How many people have been brought into th	e facility this week?
Number of people brought into the fa	acility this week: 29
How many people have left the facility this v	week?
Number of people who left the facility	y this week: 15
How many people and where did those who	left the facility go?
Released into community: unknow	n
Formally removed from the United S.	tates: unknown
Moved to other facility: unknown	า
Other: unknown	ו
How many people are currently being house	d in the Annex?
Number of people who are being hou	sed in the Annex: 46
Female: 11	
Male: 35	
COVID-19 CONFIRMED CASES*:	This week: Total to date since March 30, 2020:
Positive Tests in GEO Facility:	0 219
ICE Detainees under COVID monitoring:	0 185
ICE Employees:	0 2
GEO Employees:	0 123
DOCUMENTS RECEIVED:	*See Supplemental Notes
Daily Kitchen Opening and Closing O	
RECEIVED ☑ Daily Foods Production Service Reco	NOT RECEIVED □
Received ✓	NOT RECEIVED □
Temperature Logs	TVOT NECEIVEE C
Received oxtimes	Not Received \square
Law and Leisure Library Logs	
RECEIVED ☑ Medical Staffing Update	Not Received \square
RECEIVED ✓	$Not Received \Box$

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on March 29, 2021. All population numbers current as of April 2, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of March 30, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- 15 RNs
- 9 LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- 3- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

		-																				-					
**	-		-	-	-	-	-	-	-	-	-	-		-	-		-	-		-	-	-	-	-	-	-	-
	_	-		-	-	-	-	-		_		-					-	-	-	-	-	-	-	-		-	-
										_																	_

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for March 22, 2021- March 27, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from two to four detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 UPDATES: Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases this week amongst the staff (GEO and ICE). They have also reported zero (0) positive cases this week amongst the detainees (USMS and ICE).
Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of April 2, 2021
Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of April 1, 2021
Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

ADULT CYCLE MENUS

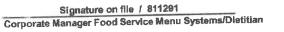
Cycle I

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020 BREAKFAST	LUNCH	CYCLE 1 WEEK-AT-A-GLANCE DRINER							
MONDAY	Dry Cereal	Chicken Leg Quarter	Fideo wi Meat Sauce							
HORDA	Scrambled Eggs	Cream Gravy	Green Beans							
	Dicad Potatoes	Whipped Potatoes	Tossed Salad							
	Tortilia	Carrots & Peas	Dressing							
	Salsa	Pinto Beans	Gartic Bread							
	Margarine	Margarine	Fruit							
	Sugar	Fruit Cobbler	Fortified Sugar Free Beverage							
	Coffee	Fortified Sugar Free Tea								
	Milk 2 %	•								
TUESDAY	Dry Cereal	Stir-Fry	T-Ham Macaroni Cheese Casserole							
DESDAT	French Toast	Mixed Vegetables	Beans							
		Rice	Cabbage							
	Syrup Turkey Sausage	Tossed Salad	Combread							
	•	Dinner Roll	Margarine							
	Margarine	Margarine	Brownie							
	Sugar	Fortified Sugar Free Tea	Fortified Sugar Free Beverage							
	Coffee	Dressing								
	Milk 2 %	Beef and Bean Burrito	Polish Sausage							
WEDNESDAY	Farina		Refried Seans							
	Coffee Cake	Spanish Rice	Grilled Potatoes							
	Turkey Sausage	Hominy	Salsa							
	Fruit	Saisa	Tortilla							
	Sugar	Chease	Peaches							
	Coffee	Combread / Margarine								
	Milk 2 %	Tossed Salad / Dressing	Fortified Sugar Free Beverage							
	Margarine	Fortified Sugar Free Tea								
THURSDAY	Cream of Rice	Fajita w/ Tortilia	Chicken Patty							
	Pancakes	Grilled Onions & Bell Pepper	Green Beans							
	Syrup	Spanish Rice	Com							
	T-Ham, Sliced	Salsa	Potatoes							
	Margarine	Garden Salad/Dressing	Margarine							
	Sugar	Refried Beans	Roll							
	Coffee	White Cake / iced	Fortified Sugar Free Beverage							
	Milk 2 %	Fortified Sugar Free Tea								
FRIDAY	Oatmeal	Taco Meat	Tuna Salad							
PRIDAT	Scrambled Eggs	Сот	Potato Wedges							
	Cream Gravy	Pinto Beans	Mixed Vegetables							
	Biscult	Salsa	Shredded Lettuce / Dressing							
		Shredded Lettuce	Bread							
	Margarine	Shredded Cheese	Ketchup							
	Sugar	Tortillas	Yellow Cake							
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage							
	Mik 2 %	Chicken Salad	Salisbury Steak							
SATURDAY	Dry Cereal	Vegetarian Beans	w/ Gravy							
	Fried Eggs	Corn Salad	Rice							
	Bread / Margarine		Greens							
	Fresh Fruit	Lettuce	Salad w/ Dressing							
	Jelly	Bread	Combread							
	Sugar	Pineapple Cake	Margarine							
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage							
	Milk 2 %		Beef and Bean Burrito							
SUNDAY	Oatmeal	Turkey Ham, Sliced								
	Scrambled Eggs	Potato Salad	Spanish Rice							
	Creamed Meat Gravy	Colesiaw	Refried Beans							
	Diced Potatoes	Lettuce	Salsa							
	Biscuit	Onion Slice	Lettuce							
	Margarine	Bread	Dressing							
	Sugar	Salad Dressing	Cheese							
		66. code and	Cake							
	Coffee	Mustard	Fortified Sugar Free Beverage							

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER









Secure Services ***

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 3 (27 /2021				Time	:0300 AN	1 Time	: 17	///) P	M
Shift Checklist	A	M	Pl	M		Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft	1								
Workers reported to work, no open sores									
no skin infections		<							
no diarrhea									
Kitchen is in good general appearance		X.		Y					
All kitchen equipment operational & clean		X		Ý					
All tools and sharps inventoried		1		86					
All areas secure, lights out, exits locked				X					
DISH MACHINE	· ·	Тетр	eratui	e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break	fast	166	184			
and chemical agent used in Final Rinse			Lun	ch	155	186			
			Dinn	er	155	185			
POT and PAN SINK	,	Гетр	eratui	·e	Wash 110 °F+	Rinse 110	oF+	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	113	112		200	مدرادات
			Lun	ch	112	115		200	PIPM
			Dinn	er	112	115		201	PPI
FREEZER and WALK-IN	Те	emper	ature		Freezer 0°F	Walk-in		k-in 2	117
7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				43.6	or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-11.8	37,9	~	381	
Record temperatures, Freezer and Walk-ins	ne.		4=	PM	10.6	385 Store Rm	39	de	
DRY STORAGE	Temp	eratui	re 45-		Spice Room				
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	68	68			
Water Temps & Handwash Areas	AM.		PN						
	105-12	0 °F	105-1	20 °F					
	110		12	0					

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)





OPENING and CLOSING CHECKLIST

Shift Checklist	A	.M	P	Time M	Comments					
	No	Yes	No	Yes						
All areas secure, no evidence of theft		1								
Workers reported to work, no open sores										
no skin infections	\rightarrow									
no diarrhea		1								
Kitchen is in good general appearance		X		4						
All kitchen equipment operational & clean		X		4						
All tools and sharps inventoried		X		4						
All areas secure, lights out, exits locked				4						
DISH MACHINE		Temp	eratui	re	Wash 150+	Rinse 18	30+			
Temperature according to manufacturer's specifications	Breakfas				163	184				
and chemical agent used in Final Rinse	Lunch				165	190				
	I			er	165	135	5			
POT and PAN SINK	,	Temperature			Wash 110 °F+	Rinse 110	○F +	200 r	opm	
Final Rinse Temps determined by chemical agent used			Breakfast		113	1/3		Zooppm		
			Lunch		112	115		200	DOM	
			Dinner		112	115			PPM	
FREEZER and WALK-IN	Te	emper	ature		Freezer 0°F or below	Walk-in 35-40 °F	Wal	lk-in 2 40 °F		
Record temperatures, Freezer and Walk-ins				AM	-10.5	36,9		8.2		
Record temperatures, Freezer and Walk-ins				PM	-2.0	387		.3		
DRY STORAGE	Temp	eratur	e 45-8		Spice Room	Store Rm	0 1			
Record temperatures Dry Storage Areas				AM	68	68				
Record temperatures, Dry Storage Areas				PM	68	68				
Water Temps & Handwash Areas	AM	ſ	PN	Л						
water remps & francowash Areas	105-12		105-12							
	113	V 1	100-12	LU I'						

Signature, Cook Supervisor (AM)

3/26/20 DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	P	M	Comments						
	No	Yes	No	Yes							
All areas secure, no evidence of theft				Ship							
Workers reported to work, no open sores											
no skin infections											
no diarrhea											
Kitchen is in good general appearance		X		Y							
All kitchen equipment operational & clean		X		4							
All tools and sharps inventoried		X		4							
All areas secure, lights out, exits locked				4							
DISH MACHINE		Temp	eratui	e	Wash 150+	Rinse 18	80+				
Temperature according to manufacturer's specifications			Break		152	181	,,,,				
and chemical agent used in Final Rinse			Lune		155	186					
			Dinn		155	135	-				
POT and PAN SINK	,	Temp	eratur	·e	Wash 110 °F+	Rinse 110	°F+	200 r	nm		
Final Rinse Temps determined by chemical agent used			Break		110	110		200			
			Lunch		112	115		S	Soul		
			Dinner		112	115		20000			
FREEZER and WALK-IN	T	emper	ature		Freezer 0°F	Walk-in	Wall	c-in 2	16 Brown		
THE PARTY OF THE P		imper	atuit		or below	35-40 °F		10 °F			
Record temperatures, Freezer and Walk-ins				AM	-4.0	384	29	1			
Record temperatures, Freezer and Walk-ins				PM	-6.4	323	39	2			
DRY STORAGE	Temp	eratur	e 45-8	80 °F	Spice Room	Store Rm	J. 1.				
Record temperatures Dry Storage Areas	-			AM	68	69					
Record temperatures, Dry Storage Areas				PM	68	68					
Water Temps & Handwash Areas	AM	[PN	1							
	105-12	0 °F	105-12	20 °F				,			
	120)	120	3							

Signature, Cook Supervisor (AM)

DATE -C/

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Shift Checklist	AM		PM		:6300 A	Comments					
	No Y	es	No	Yes		Commi	VIII				
All areas secure, no evidence of theft											
Workers reported to work, no open sores			The state of the s	100							
no skin infections	X										
no diarrhea											
Kitchen is in good general appearance	X	7	-	X							
All kitchen equipment operational & clean	1/2			Y.							
All tools and sharps inventoried	1 7	<		1							
All areas secure, lights out, exits locked			4	50							
DISH MACHINE	Ter	nner	rature	-	Wash 150+	Rinse 1	80±	T			
Temperature according to manufacturer's specifications			reakfa		154	182	-				
and chemical agent used in Final Rinse			Lunch	-	153	18.		-			
			Dinner		151	12 -	5				
POT and PAN SINK	Ten	ner	ature		Wash 110 °F+	Rinse 110 °F+		200			
Final Rinse Temps determined by chemical agent used	Brea			gt	110	110		200	obm nide		
			Lunch		117	116		12	App.		
			Dinner		112			00			
FREEZER and WALK-IN	Т			-	Freezer 0°F	111	T	LU	Obhr		
FREEZER and WALK-IN	Temp	erai	ure		or below	Walk-in 35-40 °F		lk-in 2 40 °F			
Record temperatures, Freezer and Walk-ins			A	М	-4.6	38.7	39				
Record temperatures, Freezer and Walk-ins				М	-6.1	38.6	33	1.			
DRY STORAGE	Temperat	ure			Spice Room	Store Rm	20	4			
Record temperatures Dry Storage Areas	1			M	15	68	-				
Record temperatures, Dry Storage Areas				М	63	68					
Water Temps & Handwash Areas	AM 105-120 °F	10	PM 05-120	OL							
	102-120 F	110	<i>13-120</i>	-14							

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

rev 02/2020 mp





Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 03-23 Shift Checklist	A 3.	1			:0700AN				141
Shift Checklist	AN		PI			Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft									
Workers reported to work, no open sores									
no skin infections									
no diarrhea									
Kitchen is in good general appearance		K		X					
All kitchen equipment operational & clean		X		X					
All tools and sharps inventoried		يح		×					
All areas secure, lights out, exits locked				×					
DISH MACHINE	Т	emp	eratui	·e	Wash 150+	Rinse 18	0+		
Temperature according to manufacturer's specifications			Break		122	180			
and chemical agent used in Final Rinse			Lune	ch	159	188	3		
	Dir K Temperat ı			er	156	157			
POT and PAN SINK	T	empe	eratur	e	Wash 110 °F+	Rinse 110	o F +	200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	(10	110		20	0
			Lune	ch	115	119		200	5
			Dinn	er	13	114		200	PPM
FREEZER and WALK-IN	Ter	nper	ature		Freezer 0°F	Walk-in		k-in 2	
7				13.5	or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-4.5	38.6		S	
Record temperatures, Freezer and Walk-ins				PM	-7.4	37.2	50	1.0	
DRY STORAGE	Temper	ratur	e 45-		Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	64	64			
Water Temps & Handwash Areas	AM		PN						
	105-120	°F	105-12	20 °F					
	120	_	120						

DATE Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER





OPENING and CLOSING CHECKLIST

Date: 3/22/21				Time	: AN	A Time	:: 176	Coop F	PM
Shift Checklist	AM		Pl	M		Comme	nts		
	No Y	es	No	Yes					
All areas secure, no evidence of theft									
Workers reported to work, no open sores		Ī							
no skin infections									
no diarrhea									
Kitchen is in good general appearance	L	1		X					
All kitchen equipment operational & clean	L	7		×					
All tools and sharps inventoried	L	7		×					
All areas secure, lights out, exits locked		100		4					
DISH MACHINE	Ten	npe	eratui	·e	Wash 150+	Rinse 18	80+		
Temperature according to manufacturer's specifications]	Break	fast	151	180			
and chemical agent used in Final Rinse			Lun	ch	155	185			
			Dinn	er	1501	195			
POT and PAN SINK	Ten	npe	ratui	·e	Wash 110 °F+	Rinse 110	olb+	200 p	pm
Final Rinse Temps determined by chemical agent used		1	Break	fast	112	110		200	
			Lune	ch	110	115		2009	
			Dinn	er	UI	10		1	PPM
FREEZER and WALK-IN	Temp	era	ature		Freezer 0°F	Walk-in	Walk	c-in 2	
					or below	35-40 °F	35-4	0 °F	
Record temperatures, Freezer and Walk-ins				AM	-10.6	36.7	36.		
Record temperatures, Freezer and Walk-ins				PM	-63	35.7	35	.2	
DRY STORAGE	Temperat	ure	e 45-8	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	65	64			
Water Temps & Handwash Areas	AM		PN	1					
	105-120 °F	1	105-12	20 °F					
	108		120			/			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Shift Checklist	AN	1	Pl	M		Commo	ents		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		2/3			1				
Workers reported to work, no open sores			i	/					
no skin infections	1	A	N	1					
no diarrhea	/		/	N					
Kitchen is in good general appearance		X		V					
All kitchen equipment operational & clean		7		1					
All tools and sharps inventoried		×		1					
All areas secure, lights out, exits locked				V					
DISH MACHINE	Т	empe	eratur	e	Wash 150+	Rinse 18	30+		
T rature according to manufacturer's specifications			Break	fast	151	181			
and chemical agent used in Final Rinse			Lung	h	155	183			
			Dinn	er	152	180			
POT and PAN SINK	To	empe	ratur	e	Wash 110 °F+	Rinse 110	°F+	200 [opm
Final Rinse Temps determined by chemical agent used]	Breakt	ast	110	1/1		200	ppn
			Lunc	h	1/2	115		200	Son
			Dinne	er	120	17.5		200	
FREEZER and WALK-IN	Ten	nera	ture		Freezer 0°F	Walk-in	Wal	k-in 2	l –
		-p-1-			or below	35-40 °F	35-	40 °F	
Record temperatures, Freezer and Walk-ins				AM	-10	28,1	3	7.8	
Record temperatures, Freezer and Walk-ins				PM	-11.4	37.3	38	5	
DRY STORAGE	Temper	ature	45-8	0 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM_	68	68			
Record temperatures, Dry Storage Areas				PM	68	68			
Water Temps & Handwash Areas	AM		PM						
	105-120	T 1	05-12	0 °F					
	17 / / /	11	120		1				

Sig re, Cook Supervisor (AM)

DATE DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER DATE

GEO Aurora ICE 3130 N. Oakland St

Temperature °F

A-1	72.50
A-2	72.31
A-3	71.21
A-4	59.20 incorped Reparts In Azighes 5
B-1	72.31
B-2	71.60
B-3	72.22
B-4	73.01
C-1	72.81
C-2	72.31
C-3	71.41
C-4	73.12
E-1	71.91
E-2	75.51
D-1	71.21
ISOLATION	70.81
PATIENT ROOM	70.90
INTAKE/RECEIVING	69.71



Monday, March 29, 2021 195 Aurora Detention Center North Building **Temperature Log**

3130 Oakland St.

Aurora, CO 80010

Secure Services "

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
3-19-21	A-1	105,1							
ř	A-2	105.1							
	A-3	105.3							
	A-4	105.3							v.
	B-1	105.9							
	B-2	106.0							
	В-3	106.1							
	B-4	1059							
-	C-1	106.1							
Vi	C-2	106.2							
	C-3	106.1							
	C-4	106.5							
	D-1	/					N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	104.9					N/A	N/A	N/A
	E-2	104.9							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A
PRINT: _ /rite Legib		ean Han	504		SIGN:				
		iperature L	.og						
			Name:				Date:		

Write Legi	bly					-	
Medical Sh	owers Ter	nperature	Log				
			Name:				Date:
ROOM							,
542	540	538	536	534	523	522	Tub Room



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street Aurora, CO 80010

Date: Monday, March 29, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
3-29	South-A	71,5	104.)		
	South-B	71.9	104.3		
	South-C	70.7	1043		
	South-D	unocco	oel		
	South-E	72.1	1040		
	South-F	69.1	1040 Ollyred		
	South-G	70,9	109,1		
	South-L	74.1	Ollupied		
	South-M	72.8	104.1		
	South-N	71,0	104.1		
	South-X	73.3	104.2		
	South-Y	71.3	104,2		
	South-Z	unocapi	ed		
	South SMU	UNO COOPY			
	South SM - Shower 3	8			
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
0	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

PRINT:_	San Gason	SIGN:	Sa Ar	

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer